

## U. S. DEPARTMENT OF AGRICULTURE,

### BUREAU OF ANIMAL INDUSTRY.

A. D. MELVIN, CHIEF OF BUREAU.

## SERVICE AND REGULATORY ANNOUNCEMENTS.

AUGUST, 1915.

[This publication is issued monthly for the dissemination of information, instructions, rulings, etc., concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each, or 50 cents a year. A supply will be sent to each official in charge of a station or branch of the bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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### CHANGES IN DIRECTORY.

#### Meat Inspection Inaugurated.

\*1000, Stock Yards Serum Co. of Illinois, First Street and St. Clair Avenue, East St. Louis, Ill.

\*997, Baton Rouge Abattoir, Baton Rouge, La.

1-AA, Morris & Co., 629 B Street NW., Washington, D. C.

19-Y. The Cudahy Packing Co. of Louisiana (Ltd.), 415 Commerce Street, Shreveport, La.

167. George Gregory. 4812 Parrish Street, Philadelphia, Pa.

155. Noel & Co. (Inc.), Tenth Avenue North and Jo Johnston Avenue, Nashville, Tenn.

#### Meat Inspection Discontinued.

1-L. Morris & Co., 274-276 Montello Street, Brockton, Mass.

\*95. Standard Slaughtering Co., Fortieth and Butler Streets, Chicago, Ill.

\*508. Belmont Farm Products Company, Belmont, Mass.

\*953. Creolone Tonic & Serum Co., 509 Pearl Street, Sioux City, Iowa.

\*149. F. T. Nance & Co., Morristown, Tenn.

#### Station Added.

Baton Rouge, La., meat inspection (substation of New Orleans, La.).

#### Stations Discontinued.

Brockton, Mass., meat inspection (substation of Boston, Mass.).

Belmont, Mass., meat inspection (substation of Boston, Mass.).

#### Changes of Officials in Charge.

Birmingham, Ala., Dr. R. E. Jackson instead of Dr. J. A. Kiernan.

Sioux City, Iowa, Dr. W. J. Stewart instead of Dr. B. R. Wilbur.

Sioux Falls, S. Dak., Dr. B. R. Wilbur instead of Dr. W. J. Stewart.

El Paso, Tex., Mr. W. A. Kessler instead of Dr. C. T. Bertrand.

#### Changes in Addresses of Officials in Charge.

Dr. B. R. Wilbur, post-office box 156 (office 303 Federal Building), Sioux Falls, S. Dak., instead of care Dr. Chester Miller.

Dr. J. P. O'Leary, 405 Post Office Building, instead of 405 Federal Building, Philadelphia, Pa.

#### Note.

Meat inspection has been extended at establishment \*898, Peerless Packing & Provision Co., to include Standard Slaughtering Co.

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## NOTICES REGARDING MEAT INSPECTION.

### CARE TO AVOID CONTAMINATION BY PUS FROM MAMMARY GLANDS.

In order to prevent the unnecessary contamination of carcasses by pus or other objectionable material from the mammary glands and the condemnation of the parts thus contaminated, all mammary glands of cows which have lactated should be removed from the carcass without opening the milk ducts or sinuses or incising the glands or teats or any abscess which may be present. This may be accomplished in various ways. For instance, skin the gland and leave the integument on the teats, then immediately separate the gland as a whole from the carcass; or make an incision on the median line, remove the halves of the gland with the hide, and separate the halves from the hide after they have been removed from the carcass. When the latter method is fol-

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\* Conducts slaughtering.

lowed, special care must be exercised to avoid opening the milk sinuses or pus pockets.

If pus or other objectionable material is permitted to come in contact with the carcass the parts of the carcass thus contaminated shall be removed and condemned as contemplated by the regulations.

#### **PRECAUTIONS NECESSARY TO PREVENT CONTAMINATION OF MEAT AND PRODUCTS BY PERSPIRATION.**

Attention is directed to the possible contamination of products by the perspiration of workmen. It appears that the mixing and stuffing by hand of products such as blood wurst and blood pudding is particularly objectionable on this account, and that these operations may be accomplished by mechanical means. Inspectors engaged in meat inspection and the managements of official establishments are requested to take up this subject immediately with a view to having products prepared in a sanitary manner.

#### **METHODS TO BE FOLLOWED IN THE PREPARATION OF PORK PRODUCTS CUSTOMARILY EATEN WITHOUT COOKING.**

With reference to B. A. I. Order 211, regulation 18, section 7, paragraph 4, pork in articles of kinds prepared customarily to be eaten without cooking is considered to have been subjected to a treatment sufficient to destroy all live trichinae if the articles are prepared in accordance with certain methods, as follows:

*Sausage* containing muscle tissue of pork, if of a kind prepared customarily to be eaten without cooking, shall conform to the following requirements, or as an alternative the sausage or the muscle tissue of pork used in its preparation shall be subjected to refrigeration for not less than 20 days at a temperature not higher than 5° F.:

The sausage meat shall be ground or chopped into pieces not exceeding three-fourths inch in diameter. A dry-curing mixture containing not less than 3½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After stuffing, the sausage shall be smoked not less than six hours at a temperature not lower than 95° F. and then dried not less than 10 days at a temperature not lower than 40° F., or if not smoked as specified it shall be dried not less than 20 days at a temperature not lower than 40° F.

*Pork hams* of kinds prepared customarily to be eaten without cooking shall conform to the following requirements, or, as an alternative, shall be subjected to refrigeration, either before or after curing, for not less than 20 days at a temperature not higher than 5° F.:

The hams shall be cured by a dry-curing process not less than 40 days, at a temperature not lower than 36° F.

Each ham before it is placed in cure shall be injected with sweet pickle containing not less than 20 per cent of salt, about 4 ounces of the solution being injected in the shank and a like quantity along the flank side of the body bone. The hams shall be laid down in salt, not less than 4 pounds to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered.

After removal from cure the hams may be soaked in water at a temperature not higher than 70° F. for not more than 15 hours, during which time the water may be changed once, but they shall not be subjected to any other treatment (except superficial washing) designed to remove salt from the meat.

The hams shall be smoked not less than 18 hours at a temperature not lower than 95° F., and finally dried not less than 20 days at a temperature not lower than 40° F., or if not smoked as specified, shall be dried not less than 10 days at a temperature not lower than 95° F.

Pending further investigation, all articles of kinds prepared customarily to be eaten without cooking, other than sausage and hams, shall contain no muscle tissue of pork unless the pork before, during, or after the usual processes of preparation of the products is subjected to refrigeration for not less than 20 days at a temperature not higher than 5° F.

The methods prescribed above do not apply in the case of products which contain no muscle tissue of pork except that which before, during, or after the usual processes of preparation has been subjected to heat so that all portions attain a temperature of 137° F. or higher.

#### REPORTS ON FLUKE INFESTATION.

In order to supply data on the distribution of flukes, inspectors are requested to report on F. I. Form 11-C all cases of fluke infestation in which the origin of the infested animals can be traced. If the species of fluke can be determined the name should be noted. *Fasciola hepatica* occurs in both cattle and sheep; *Fasciola magna* in cattle, rarely in sheep; and *Paragonimus kellicotti* (formerly called *P. westermanii*) in the lungs of hogs.

#### ANIMALS SLAUGHTERED UNDER FEDERAL MEAT INSPECTION, JULY, 1915.

City.	Cattle.	Calves.	Sheep.	Goats.	Swine.
Chicago.....	143,736	33,755	271,638	159	428,839
Fort Worth.....	42,133	10,290	12,569	2,297	16,384
Kansas City.....	79,474	8,487	60,775	3,325	161,157
National Stock Yards.....	46,687	4,972	56,419	187	95,599
Sioux City.....	16,266	1,905	7,844	300	110,396
South Omaha.....	39,725	962	159,316	303	151,398
South St. Joseph.....	21,291	1,526	30,053	111	101,334
All other establishments.....	206,830	100,104	385,066	912	1,428,278
Total:					
July, 1915.....	596,142	162,001	983,680	7,594	2,493,385
July, 1914.....	505,244	153,448	1,171,105	2,162	2,259,540
January-July, 1915.....	3,802,703	1,123,910	6,563,722	68,547	22,775,795
January-July, 1914.....	3,504,090	1,076,467	8,071,360	73,488	18,825,833



### IMPORTS OF FOOD ANIMALS AND OF MEATS AND MEAT FOOD PRODUCTS.

The following statements show the imports of food animals and of meats and meat food products inspected by the Bureau of Animal Industry during July, 1915, with figures for other periods for comparison:

#### *Imports of food animals.*

Country of export.	Cattle.	Swine.	Sheep.	Goats.
Mexico.....	43,846	23	21,044	21,294
Canada.....	13,142	3,085	158	.....
<b>Total:</b>				
July, 1915.....	56,988	3,108	21,202	21,294
July, 1914.....	34,028	26,570	4,853	4,801

#### *Imports of meats and meat-food products.*

Country of export.	Fresh and refrigerated meats.		Canned and cured meats.	Other products.	Total.
	Beef.	Other.			
	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>
Argentina.....	3,756,847	564,291	14,244	2,545	4,337,927
Australia.....	.....	.....	.....	2,224	2,224
Canada.....	603,140	50,202	209,102	28,169	890,613
Uruguay.....	.....	.....	13,816	.....	13,816
Other countries.....	.....	.....	14,109	4,044	18,153
<b>Total:</b>					
July, 1915.....	4,359,987	614,493	251,271	36,982	5,262,733
July, 1914.....	30,337,886	5,012,404	4,996,751	615,686	40,962,727
January-July, 1915.....	84,373,892	10,440,964	3,080,019	1,397,519	99,292,394
January-July, 1914.....	163,299,826	23,103,355	14,679,864	3,372,886	204,455,931

Condemned in July, 1915: Beef, 1,073 pounds; veal, 103 pounds; mutton, 1,248 pounds; pork, 195 pounds; total, 2,619 pounds. Refused entry: Beef, 84,274 pounds; pork, 480 pounds; total, 84,754 pounds.


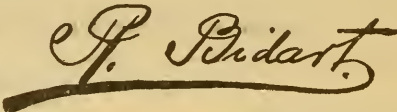
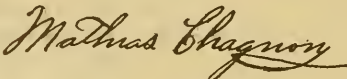
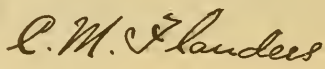

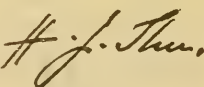


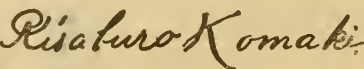
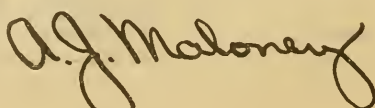
### HORSES AND MULES INSPECTED FOR EXPORT TO EUROPE AND CANADA.

The following statement shows the numbers of horses and mules inspected by this bureau for export to Europe and Canada since the outbreak of the European war:

Period.	To Europe.		To Canada.		Total animals.
	Horses.	Mules.	Horses.	Mules.	
August, 1914, to February, 1915.....	117,934	19,494	31,473	10,863	179,764
March, 1915.....	36,889	5,300	4,930	3,450	50,569
April, 1915.....	35,135	10,271	4,857	4,287	54,550
May, 1915.....	38,664	13,513	.....	4,863	56,940
June, 1915.....	32,269	12,863	.....	657	45,789
July, 1915.....	35,285	13,863	.....	.....	.....
<b>Total, 12 months.....</b>	<b>296,076</b>	<b>75,304</b>	<b>41,260</b>	<b>24,120</b>	<b>436,760</b>

# FOREIGN OFFICIALS AUTHORIZED TO SIGN INSPECTION CERTIFICATES FOR MEAT AND PRODUCTS FOR IMPORTATION INTO THE UNITED STATES.

The following are additional names, addresses, and facsimile signatures of foreign national government officials authorized to sign and issue certificates of inspection for meat and meat-food products offered for importation into the United States:

Country, name, and address.	Signature.
<p><i>Argentina.</i></p> <p>Arturo Lanusse, Calle Rivadavia 872, Buenos Aires.</p>	
<p>Ramón Bidart, Calle Rivadavia 872, Buenos Aires.</p>	
<p><i>Canada.</i></p> <p>Mathias Chagnon, 223 Commissioners Street, Montreal.</p> <p>C. M. Flanders, care Matthews Blackwell (Ltd.), Brantford, Ontario.</p> <p>Allan Robertson, care Chatham Packing Co., Chatham, Ontario.</p>	  
<p><i>China.</i></p> <p>H. J. Shu, Hankow.</p>	
<p><i>England</i></p> <p>William Angus, Medical Officer of Health, Leeds.</p>	
<p>W. P. Briggs, Wigton.</p>	
<p><i>Japan.</i></p> <p>Risaburo Komaki, Hyogo Prefecture.</p>	
<p><i>Mexico.</i></p> <p>A. J. Maloney, care Pioneer Packing Co., Ciudad Juarez.</p>	

Country, name, and address.	Signature.
<i>Spain.</i>	
Benito Bustelo y Bustelo, Ribadeo.	<i>Benito Bustelo</i>
Francisco Abril Brocas, Oviedo.	<i>Francisco Abril Brocas</i>
Buenaventura Barcelo, Palma, Majorca, Balearic Islands.	<i>Buenaventura Barcelo</i>
<i>Wales.</i>	
J. Vaughan Owen, Llanidloes.	<i>J. Vaughan Owen</i>

### INSPECTION AND TESTING OF ANIMALS FOR CANADA.

The following addition has been made to the list of practicing veterinarians registered by the bureau and authorized to inspect and test with mallein horses, mules, and asses intended for export to Canada:

Dr. LeRoy Webber, 156 Andrews Street, Rochester, N. Y.

### CONVICTIONS FOR VIOLATIONS OF LAWS.

#### MEAT-INSPECTION LAW.

In cases against the following-named defendants, charged with violating the meat-inspection law by shipping unsound meats in interstate trade, the defendants pleaded guilty and were fined the amounts indicated:

Loren H. Wilcox, Oxford, N. Y., \$15.  
 Joseph Harby, Walton, N. Y., \$25.  
 Oliver B. Simonson, Grand Gorge, N. Y., \$25.  
 S. P. Oliver, Bouckville, N. Y., \$25.  
 Paul Hamblet, Hambletville, N. Y., \$25.  
 Deposit Milling Co., Deposit, N. Y., \$25.  
 W. F. Clark, Hobart, N. Y., \$25.  
 J. O. Banks, McDonough, N. Y., \$25.  
 Ray Green, Schenectady, N. Y., \$25.  
 Lee J. Dromgoole, Sherbourne, N. Y., \$25.  
 Morgan L. Wilber, Hyde Park, N. Y., \$5.

In cases against the following-named defendants, charged with violating the meat-inspection law by shipping meat in interstate trade from an establishment which conducts processing without Federal inspection, the defendants pleaded guilty and were fined the amounts indicated:

Morris & Company, New Haven, Conn., \$10.

Nathan Zimmerman, jr., New Haven, Conn., \$20 (two cases).

In the case against Ederle Bros., New York, N. Y., charged with violating the meat-inspection law by using without proper authority the marks of Federal inspection and by shipping meat and products in interstate trade from an establishment which conducts processing without inspection, the defendant pleaded guilty and was fined \$50.

In the case against the Reno Meat Company, Reno, Nev., charged with violating the meat-inspection law by unlawfully using the marks of Federal inspection, the defendant pleaded guilty and was fined \$25.

#### QUARANTINE LAW.

The following results of prosecutions for violations of the live-stock quarantine law were reported to the bureau during the month of August, 1915:

No. cases.	Defendant.	Nature of violation.	Penalty.	
			Fine.	Costs.
2	Atlantic Coast Line R. R. Co.....	Violation of Texas fever regulations.	\$200.00	\$33.50
4	do.....	do.....	400.00	And costs.
1	Alabama Great Southern R. R. Co.....	do.....	100.00	And costs.
1	St. Louis, Iron Mountain & Southern Ry. Co.....	do.....	100.00	And costs.
3	Texas Pacific R. R. Co.....	do.....	300.00	
3	International & Great Northern Ry. Co.....	do.....	300.00	
1	Missouri Pacific R. R. Co.....	do.....	100.00	And costs.
4	St. Louis & San Francisco Ry. Co.....	do.....	100.00	And costs.
1	Alabama Great Southern R. R. Co.....	do.....	100.00	And costs.
1	J. Hill.....	do.....	100.00	
1	Jess Hood.....	do.....	100.00	One-third of costs each. <sup>1</sup>
1	Will Bottoms.....	do.....	100.00	
1	Wabash R. R. Co.....	do.....	100.00	\$19.04
1	Chicago, Rock Island & Pacific Ry. Co.....	do.....	200.00	And costs.
1	Midland Valley R. R. Co.....	do.....	200.00	And costs.
1	Chicago, Rock Island & Gulf Ry. Co.....	do.....	100.00	And costs.
1	Seaboard Air Line Ry. Co.....	do.....	100.00	And costs.
1	Andrew Cane.....	Violation of foot-and-mouth disease regulations.	100.00	And costs.
1	J. C. Meyer.....	do.....	100.00	And costs.
1	Atchison, Topeka & Santa Fe Ry. Co....	Violation of sheep scab regulations.	200.00	And costs.
3	Kansas City, Mexico & Orient Ry. Co....	do.....	100.00	And costs.
	Total (32 cases).....		3,200.00	52.54

<sup>1</sup> In default to go to jail until paid or otherwise discharged by law.



## TWENTY-EIGHT-HOUR LAW.

The following results of prosecutions for violations of the 28-hour law were reported to the bureau during the month of August, 1915:

No. cases.	Defendant.	Penalty.	
		Fine.	Costs.
1	Atlantic Coast Line R. R. Co.....	\$100.00	.....
27	Illinois Central R. R. Co.....	2,700.00	\$289.80
1	Northern Pacific R. R. Co.....	100.00	18.12
5	Richmond, Fredericksburg & Potomac R. R. Co.....	1,000.00	.....
1	Seaboard Air Line Ry. Co.....	100.00	16.10
1	Southern Pacific R. R. Co.....	1150.00	.....
7	Southern Ry. Co.....	700.00	.....
1	Union Pacific R. R. Co.....	100.00	61.26
	Total (44 cases).....	4,950.00	385.28

<sup>1</sup> And costs.

## LICENSES FOR VETERINARY BIOLOGICAL PRODUCTS.

The following license for the manufacture of veterinary biological products has been issued for the remainder of the calendar year 1915, under the act of Congress of March 4, 1913 (37 Stat., §32), and the regulations made thereunder (B. A. I. Order 196):

*Licenses for the manufacture of veterinary biological products.*

License No.	Date of issue.	Name and address.	Products.
27	Aug. 25	The Simonson Serum Farm, Hooper, Dodge County, Nebr.	Antihog-cholera serum; hog-cholera virus.

## TEXAS-FEVER QUARANTINE.

## LIST OF PLACES WHERE SOUTHERN CATTLE MAY BE SHIPPED FOR IMMEDIATE SLAUGHTER.

Referring to regulation 2 of B. A. I. Order 210, State and Federal permission has been granted for the shipment of cattle for immediate slaughter to the following additional places from areas quarantined for splenetic, southern, or Texas fever:

INDIANA.—*Indianapolis*, the Indianapolis Abattoir Co.; Kingan & Co. The Evansville Packing Co., Evansville, is removed from the list.

IOWA.—*Sioux City*, the Cudahy Packing Co.; *Ottumwa*, John Morrell & Co.

KANSAS.—*Independence*, the firm name of Bullock Bros. has been changed to Bullock & Miller.

MISSISSIPPI.—*Natchez*, Mississippi Packing Co.

NEW YORK.—*Albany*, Lewis Newhof.

OHIO.—*Cincinnati*, the Union Stock Yards.

**REVISED LIST OF PLACES WHERE SOUTHERN CATTLE MAY BE RECEIVED FOR  
DIPPING AND SUBSEQUENT MOVEMENT FOR PURPOSES OTHER THAN IMMEDIATE  
SLAUGHTER.**

ARKANSAS.—*Argenta*, the stock yards of the St. Louis, Iron Mountain & Southern Railway.

KANSAS.—*Wichita*, Wichita Union Stock Yards Co.

ILLINOIS.—*National Stock Yards*, St. Louis National Stock Yards Co.

KENTUCKY.—*Louisville*, Bourbon Stock Yards.

MISSOURI.—*Kansas City*, Kansas City Stock Yards.

OKLAHOMA.—*Oklahoma*, Oklahoma National Stock Yards Co.

SOUTH CAROLINA.—*Columbia*, Columbia Stock Yard Co.

TENNESSEE.—*Memphis*, Memphis Union Stock Yards Co.; *Nashville*, Nashville Union Stock Yards Co.

TEXAS.—*Fort Worth*, Fort Worth Stock Yards Co.

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**VETERANS OF THE CIVIL WAR ENTITLED TO LEAVE TO ATTEND  
GRAND ARMY ENCAMPMENT.**

The following Executive order has been issued by the President:

"It is hereby ordered that all veterans of the Civil War in the service of the Government of the United States who desire to attend the Grand Army Encampment, to be held in Washington, D. C., September 27 to October 2, 1915, shall be granted leave of absence with pay, in addition to the annual leave provided for by statute, from September 26 to October 3, inclusive, that they may have the opportunity to attend the encampment, and that they be granted as many more days additional leave with pay in each case as are necessary for the journey to Washington and return to their posts of duty."

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**AMENDMENTS TO FISCAL AND ADMINISTRATIVE REGULATIONS.**

Amendments 1 and 2 to the fiscal regulations and amendment 1 to the administrative regulations have been issued and copies may be obtained on stores requisition.

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**PUBLICATIONS IN AUGUST.**

[The bureau keeps no mailing list for sending publications to individual employees, but publications are sent in bulk to inspectors in charge for distribution to members of their forces. The number of copies varies with the subject or nature of the publication and the number and class of employees. For example, in the case of a publication on a veterinary subject, sufficient copies are sent for the veterinarians. Inspectors in charge will use their judgment and distribute publications to best advantage. Additional copies will be furnished on request so far as possible.]

Prickly Pears as a Feed for Dairy Cows. By T. E. Woodward, W. F. Turner, and David Griffiths. Pp. 405-450, pls. 3, fig. 1. (Reprint from the Journal of Agricultural Research.)

Amendment 13 to B. A. I. Order 238. To Prevent the Spread of Foot-and-Mouth Disease in Cattle, Sheep, Other Ruminants, and Swine. (Places Steuben County, N. Y., under quarantine; revokes the quarantine upon the States of Kentucky and Wisconsin; and modifies the quarantine relating to the States of Illinois, Maryland, Massachusetts, Michigan, New Jersey, New York, Pennsylvania, and Virginia.)

Amendment 14 to B. A. I. Order 238. (Modifies the quarantine relating to the States of Illinois and New York.)

Amendment 15 to B. A. I. Order 238. (Adds to the area under quarantine certain townships in Cook County, Ill., and certain townships in Steuben County, N. Y.)

Amendment 16 to B. A. I. Order 238. (Places under quarantine the counties of Bureau, Ford, Henry, McDonough, and Warren in Illinois; the county of Posey in Indiana; the county of Saginaw in Michigan; and the county of Dodge in Minnesota.)

Amendment 17 to B. A. I. Order 238. (Revokes the quarantine upon the State of Maryland; also upon certain townships in Dodge and Goodhue Counties in Minnesota, and modifies the quarantine relating to the States of Illinois, Indiana, Massachusetts, Michigan, Minnesota, New Jersey, New York, Pennsylvania, and Virginia.)

Amendment 18 to B. A. I. Order 238. (Modifies the quarantine relating to the State of Illinois.)

Amendment 19 to B. A. I. Order 238. (Revokes the quarantine upon the State of Massachusetts, and modifies the quarantine relating to the States of Illinois, Indiana, Michigan, Minnesota, New Jersey, New York, Pennsylvania, and Virginia.)

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#### ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY.

*Chief:* A. D. MELVIN.

*Assistant Chief:* JOHN R. MOHLER.

*Chief Clerk:* CHARLES C. CARROLL.

*Animal Husbandry Division:* GEORGE M. ROMMEL, chief.

*Biochemic Division:* M. DORSET, chief.

*Dairy Division:* B. H. RAWL, chief.

*Field Inspection Division:* R. A. RAMSAY, chief.

*Meat Inspection Division:* R. P. STEDDOM, chief.

*Miscellaneous Division:* A. M. FARRINGTON, chief.

*Pathological Division:* ADOLPH EICHHORN, chief.

*Quarantine Division:* RICHARD W. HICKMAN, chief.

*Zoological Division:* B. H. RANSOM, chief.

*Experiment Station:* E. C. SCHROEDER, superintendent.

*Editor:* JAMES M. PICKENS.

*Office of Accounts:* E. J. NEWMYER, in charge.

*Appointment Section:* IRVING W. PEW, in charge.

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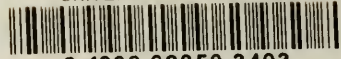
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